

Vegetable Wraps

*Yield: 24 servings

Portion Size: 12 or 14 inch whole wheat wrap

Precost	Portion	Ingredient	<u>24</u> <u>Servings*</u> Amounts	For Servings	Directions
	2 oz	<u>Spread</u> Low fat or fat free cream cheese Ranch dressing dry seasoning (more seasoning may be used) Milk, skim	2 lbs 4 oz as needed		<ol style="list-style-type: none"> 1. Prepare spread by mixing cream cheese and Ranch seasoning; mix very well. Add skim milk until cream cheese will spread or pipe easily onto tortilla. 2. Spread (or use pastry bag or squeeze bottle) 2 oz of the cream cheese mixture on the tortilla. Top with cheese. 3. In a bowl, combine all of the toppings, except tomato slices and mix well. 4. Place 2 tomato slices and 1 1/2 cups of the vegetable topping mixture on the cheese (Use Edlund Tomato Slicer for perfect slices every time). 5. Roll tortilla leaving one end open to see ingredients. (Like the McDonald's Snack Wrap) 6. Wrap sandwich in film wrap until ready to serve. OR keep covered in a steamtable pan. 7. Serve with Ranch dressing, optional.
	1 each	Tortilla, WW flour, 12 or 14 inch	24 each		
	2 oz	Cheese, lowfat cheddar, shredded	3 lbs.		
	1.5 cups/ wrap	Toppings: Green peppers, strips, roasted Salad greens, Romaine, leaf, diced Tomato slices, 1/4 inch thick Mushrooms, sliced Carrots, shredded Serve with: Ranch dressing, low fat, optional	3 each 10 cups 48 slices 8 oz 8 oz		